

# SHILLING CANNING COMPANY

## TASTING MENU



### TUNA TARTARE

*salsa macha, VA peanut, radish, pickled shallot, cilantro, avocado crema & crispy tortilla*

*MONT MARCAL rosé cava | 2020 | ES*

### PENNSYLVANIA BRUSSEL SPROUTS

*St. Malachi Reserve, sourdough croutons, Path Valley Farms white beans, confit egg yolk & dijon vinaigrette*

*DOUGH chardonnay | 2020 | CA*



### WOOD FIRED VEGETABLES

*hearth omelette, confit potatoes, rutabaga, ramps, carrot, celeriac, radish, turnips, & fermented chili aioli*

*MUGA rosé | 2022 | ES*

### WOOD FIRED TUNA

*charred bok choy, sunchokes, Karma Farm carrots, carrot consommé, preserved Meyer lemon vinaigrette, & cress from the garden*

*VAN DUZER pinot noir | 2021 | OR*

### CHICKEN BALLOTINE

*forrest mushrooms, Anson Mills farro verde, Delta Queen asparagus, Fireside Farm breakfast radish, Hakurei turnip, & ramp soubise*

*MR BRIGHTSIDE gamay noir | 2021 | CA*



### MEYER LEMON & BLUEBERRY SEMIFREDDO

*preserved 5 Sisters blueberry, orange sugar cookie, & crispy meringue*

*SOURGAL moscato d'Asti | 2021 | IT*

### CHOCOLATE MARQUISE

*preserved 5 Sisters blackberries, chocolate shortbread, & mini meringue*

*WARRES OTIMA tawny port*



**\$150 CHEF'S TASTING | \$65 BEVERAGE PAIRING**

*A 22% service charge is added to all bills.*

**RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.**